

## **Evan Williams® Bourbon Cooking Competition**

### **First Place: Peach Time Summer Soup**

**Jeanette Hase-Spalding**

2.5 - 3 lbs. of ripe, fresh peaches

3 cups of peach yogurt

1 cup of Evan Williams® Kentucky Bourbon Whiskey

Mint Leaves for garnish

Remove pit and peel peaches. Puree in food processor until smooth; four cups required. Combine ingredients and chill thoroughly. Frost your favorite clear bowls or glass mugs in freezer. Immediately before serving, ladle a portion for each serving and garnish with a mint leaf sprig.

**Second Place: Bodacious Bourbon Short Ribs (with chocolate and rosemary)  
Martha York**

¼ cup diced pancetta  
3 cups finely chopped onions  
½ cup finely chopped carrots  
2.5 cups Evan Williams® Bourbon  
4 cups diced tomatoes; drained  
1 large spring thyme  
6 bone-in short ribs  
½ cup finely chopped celery  
6 cloves of garlic; minced  
5 cups chicken broth  
4 tbsp chopped parsley  
6 tbsp grated bittersweet chocolate  
2 tspn finely chopped rosemary

In large pan over medium heat, sauté pancetta until crisp. Remove with slotted spoon and drain on paper towels.

Sprinkle ribs with salt and pepper. Brown all sides of ribs in pot for about 8 minutes. Transfer to plate. Add onions, carrots, celery and garlic to pan. Cover and cook until soft. Add bourbon, broth, tomatoes, parsley and pancetta. Return ribs to pot, partially cover and simmer for 1.5 hours. Uncover and simmer another 1.5 hours or until rib meat is tender.

Spoon fat from surface of sauce. Boil until beginning to thicken. Add chocolate and rosemary. Stir until chocolate melts. Season to taste with salt and pepper. Return ribs to pot and simmer until warm. Serve with creamed potatoes.

**Third place: Wheat Salad with Shrimp and Bourbon Watermelon**  
**Maureen Veterano**

½ cup watermelon  
2 tsp Evan Williams® Bourbon  
1 tsp brandy  
2 tsp club soda  
½ tsp sugar  
pinch of salt & pepper  
1 box of Fantastic Brand Taboule salad  
several mint leaves, torn into pieces

Mix all ingredients, adding the watermelon last. Cover, gently shake several times. Let chill at least one hour.

Saute shrimp in olive oil, butter, garlic and fresh lemon juice. Add salt and pepper. When shrimp is almost done, add bourbon.

For salad, follow instructions on box, adding olive oil, tomato and cucumber.

Add shrimp to wheat salad, putting watermelon on the side. The shrimp can be served hot or chilled.